Cherry Oat Crumble

Cooking time: 45 minutes HACCP Process #2 Same Day Service



1 Serving Provides:

CACFP: Grain Based Dessert NSLP: ¼ cup Fruit, ¾ ounce equivalent Grains SFSP: ¼ cup Fruit, ¾ ounce equivalent Grains

	12 Servings		24 Servings			
Ingredients	Weight	Measure	Weight	Measure		
Tart cherries, pitted, frozen	3 pounds	2 quarts + ¾ cup	6 pounds	1 gallon + 1½ cups		
Sugar		³ ⁄4 cup		1½ cups		
Cornstarch		3 Tablespoons		¹ ⁄ ₄ cup + 2 Tablespoons		
Vanilla extract		1½ teaspoons		1 Tablespoon		
Whole wheat flour		³⁄₄ cup		1½ cups		
Rolled oats		³∕₄ cup		1½ cups		
Brown sugar		¹ ⁄4 cup + 2 Tablespoons		³∕₄ cup		
Salt		1⁄4 teaspoon		½ teaspoon		
Unsalted butter, melted	2 ounces	1⁄4 cup	4 ounces	½ cup		



Directions

- 1. Preheat the oven to 350° F. Spray pans with pan-release spray. For 12 servings use one 9x13-inch baking dish. For 24 servings use two 9x13-inch baking dishes or one full-size 2-inch steamtable pan.
- 2. Place the frozen tart cherries in a large mixing bowl. In a smaller bowl mix together the sugar and cornstarch, sprinkle over the fruit and mix. Add the vanilla extract and mix again. Pour the fruit into the prepared pans, dividing evenly if using two pans.
- 3. In a bowl mix together the flour, oats, brown sugar, and salt. Add the melted butter and mix together until the texture is coarse with some clumps. Distribute the oat topping over the fruit, dividing evenly if using two pans.
- 4. Bake in the preheated oven for about 30–45 minutes, or until the juices are bubbling and the oat topping is golden brown.

CCP: Heat to 165° F or higher for at least 15 seconds. CCP: Hold for hot service at 135° F or higher. Serve $\frac{1}{2}$ cup portions using a #8 scoop.

Cherry Oat Crumble, continued

Serving	Yield	Volume	Nutrients Per Serving						
•	12 Servings: about 3 pounds 24 Servings: about 6 pounds	12 Servings: about 2 quarts 1 pint 24 Servings: about 1 gallon 1 quart		45 2.5 g 0.2 g	Carbohydrate 5	62 mg 5 g 2 g	Vitamin A Vitamin C Iron	427 IU 48 mg 0.8 mg	
			Cholesterol	0 mg	Protein	3 g	Calcium	24 mg	

This material was funded by USDA's Supplemental Nutrition Assistance Program (SNAP). SNAP provides nutrition assistance to people with low income. SNAP can help you buy nutritious foods for a better diet. To find out more, contact Oregon SafeNet at 211. USDA is an equal opportunity provider and employer. ©2016 Oregon State University Extension Service offers educational programs, activities, and materials without discrimination based on age, color, disability, gender identity or expression, genetic information, marital status, national origin, race, religion, sex, sexual orientation, or veteran's status. Oregon State University Extension Service is an Equal Opportunity Employer.